MAYTAG GEMINI™ ELECTRIC RANGE

USER'S GUIDE

MAYTAG®

Installer: Please leave this manual with this appliance.

Consumer: Please read and keep this manual for future reference. Keep sales receipt and/or cancelled check as proof of purchase.

Model Number

_ _ _ _ _ _ _ _ _ _

Serial Number

_ _ _ _ _ _ _ _ _ _

Date of Purchase

_____

In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

If you have questions, call:

1-888-4MAYTAG (1-888-462-9824)
1-800-688-2080 (U.S. TTY for hearing or speech impaired)
(Mon.-Fri., 8 am-8 pm Eastern Time)
Internet: http://www.maytag.com

For service information, see page 17

SAFETY . . . . . Pages 1-2

SURFACE COOKING . . . . . Pages 3-5

OVEN COOKING . . . . . Pages 6-11

CARE & CLEANING . . . . . Pages 12-15

BEFORE YOU CALL . . . . . Page 16

WARRANTY . . . . . Page 17

GUIDE DE L'UTILISATEUR . . . Page 18

GUÍA DEL USUARIO . . . . . Page 38

Form No. A/05/01 Part No. 8113P293-60 MAYTAG ONLINE http://www.maytag.com 74005918 Litho U.S.A.

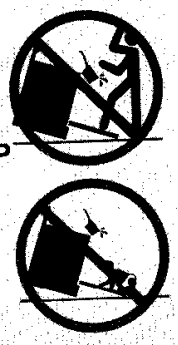
IMPORTANT SAFETY INSTRUCTIONS

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician.

WARNING:

- **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS**
- **INSTALL ANTI-TIP DEVICE PACKED WITH RANGE**
- **FOLLOW ALL INSTALLATION INSTRUCTIONS**



To reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device.

To check if device is properly installed, look underneath range with a flashlight to make sure one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. You should check this **anytime** the range has been moved.

IN CASE OF FIRE

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

- **Cooktop:** Smother fire or flame in a pan with a lid or cookie sheet.

  NEVER pick up or move a flaming pan.

- **Oven:** Smother fire or flame by closing the oven door.

Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

GENERAL INSTRUCTIONS

WARNING: NEVER use appliance door(s), or drawer, if equipped, as a step stool or seat as this may result in possible tipping of the appliance, damage to the appliance, and serious injuries.

If appliance is installed near a window, precautions should be taken to prevent curtains from blowing over surface elements.

NEVER use appliance to warm or heat the room. Failure to follow this instruction can lead to possible burns, injury, fire, or damage to the appliance.

NEVER wear loose-fitting or hanging garments while using the appliance. Clothing could catch utensil handles or ignite and cause burns if garment comes in contact with hot heating elements.

To ensure proper operation and to avoid damage to the appliance or possible injury, do not adjust, service, repair or replace any part of the appliance unless specifically recommended in this guide. Refer all other servicing to a qualified technician.

NEVER store or use gasoline or other combustible or flammable materials in the oven, near surface units or in the vicinity of this appliance as fumes could create a fire hazard or an explosion.

To prevent grease fires, do not let cooking grease or other flammable materials accumulate in or near the appliance.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in a steam burn. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth which could easily touch hot heating elements and ignite.

Always turn off all controls when cooking is completed.

NEVER heat unopened containers on the surface unit or in the oven. Pressure build-up in the container may cause container to burst resulting in burns, injury or damage to the appliance.

NEVER use aluminum foil to line drip bowls or cover oven racks or oven bottom. This could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.

Aerosol-type cans are EXPLOSIVE when exposed to heat and may be highly flammable. Do not use or store near appliance.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers, stove top grills or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of this appliance.

COOKTOP

NEVER leave surface units unattended especially when using high heat. An unattended boilover could cause smoking and a greasy spillover can cause a fire.

This appliance is equipped with different size surface elements. Select pans with flat bottoms large enough to cover element. Fitting pan size to element will improve cooking efficiency.

If pan is smaller than element, a portion of the element will be exposed to direct contact and could ignite clothing or potholder.

Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop or oven service without breaking due to the sudden change in temperature. Follow utensil manufacturer's instructions when using glass.

Turn pan handle toward center of cooktop, not out into the room or over another surface element. This reduces the risk of burns, ignition of flammable materials, or spillage if pan is accidently bumped or reached by small children.

COIL ELEMENTS (SELECT MODELS)

To prevent damage to removable heating elements, do not immerse, soak or clean in a dishwasher or self-clean oven. A damaged element could short resulting in a fire or shock hazard.

Make sure drip bowls are in place as absence of these bowls during cooking could damage wiring.

Protective Liners: Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock or fire.

Glass-Ceramic Cooktop (Select Models)

NEVER cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean cooktop with caution. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet sponge, cloth, or paper towel is used on a hot cooking area, be careful to avoid steam burn.

Deep Fat Fryers

Use extreme caution when moving the grease pan or disposing of hot grease. Allow grease to cool before attempting to move pan.

Oven(s)

Use care when opening door(s). Let hot air or steam escape before removing or replacing food.

For proper oven operation and performance, do not block or obstruct oven vent duct. When oven is in use, the vent and surrounding area near the vent may become hot enough to cause burns.

Always place oven racks in desired locations while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot element in oven.

Self-Cleaning Oven

Clean only parts listed in this guide. Do not clean door gasket. The gasket is essential for a good seal. Do not rub, damage, or move the gasket.

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

Before self-cleaning the oven, remove broiler pan, oven racks and other utensils to prevent excessive smoking, discoloration of the oven racks or possible damage to utensils.

Wipe up excessive spillovers, especially greasy spills, before the clean cycle to prevent smoking, flare-ups or flaming.

It is normal for the cooktop to become hot during a clean cycle. Therefore, avoid touching the cooktop, door, window or oven vent during a clean cycle.

Heating Elements

NEVER touch surface or oven heating elements, areas near elements, or interior surfaces of oven.

Heating elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool.

Other potentially hot surfaces include: Cooktop, areas facing the cooktop, oven vent, and surfaces near the vent opening, oven door(s), areas around the door(s) and oven window(s).

Child Safety

NEVER leave children alone or unsupervised in area where appliance is in use or is still hot.

NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.

CAUTION: NEVER store items of interest to children in cabinets above an appliance or on backguard of a range. Children climbing on appliance, door or drawer to reach items could damage the appliance or be burned or seriously injured.

Children must be taught that the appliance and utensils in or on it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

Ventilating Hoods

Clean range hood and filters frequently to prevent grease or other flammable materials from accumulating on hood or filter and to avoid grease fires.

Turn the fan on when flambéing foods (such as Cherries Jubilee) under the hood.

Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors during the self-clean cycle by opening a window and/or door in the room where the appliance is located.

IMPORTANT NOTICE REGARDING PET BIRDS: Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

Save These Instructions for Future Reference

SURFACE COOKING

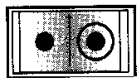
SURFACE CONTROLS

Use to turn on the surface elements. An infinite choice of heat settings is available from LOW to HIGH. The knobs can be set on or between any of the settings.

SETTING THE CONTROLS

1. Place pan on surface element.
2. Push in and turn the knob in either direction to the desired heat setting.
   - ➢ The backguard is marked to identify which element the knob controls. For example, ┼● indicates right front element.
3. There is an indicator light by each pair of control knobs. When one or both of the surface control knobs are turned on, the light will turn on. The light will turn off when the surface elements are turned off.
4. After cooking, turn knob to OFF. Remove pan.

DUAL ELEMENT (select models)



Select glass-ceramic surfaces are equipped with a dual element located in the right front position. To operate, press the rocker switch on the control panel toward ◉ to control the large element or toward ● to control the small element.

SUGGESTED HEAT SETTINGS

The size, type of cookware and cooking operation will affect the heat setting. For information on cookware and other factors affecting heat settings, refer to **"Cooking Made Simple"** booklet.

HIGH:
Use to bring liquid to a boil. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

MED. HIGH (8-9):
Use to brown meat, heat oil for deep fat frying or sauteing. Maintain fast boil for large amounts of liquids.

MEDIUM:
Use to maintain slow boil for large amounts of liquids and for most frying operations.

MED. LOW (3-4):
Use to continue cooking covered foods or steam foods.

LOW:
Use to keep foods warm and melt chocolate and butter.

CAUTION:

Before Cooking

- ➢ Always place a pan on the surface unit before you turn it on. To prevent damage to range, never operate surface unit without a pan in place.
- ➢ **NEVER** use the cooktop as a storage area for food or cookware.

During Cooking

- ➢ Be sure you know which knob controls which surface unit. Make sure you turned on the correct surface unit.
- ➢ Begin cooking on a higher heat setting then reduce to a lower setting to complete the operation. Never use a high heat setting for extended cooking.
- ➢ **NEVER** allow a pan to boil dry. This could damage the pan and the appliance.
- ➢ **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the surface units, to become warm or hot during cooking. Use potholders to protect hands.

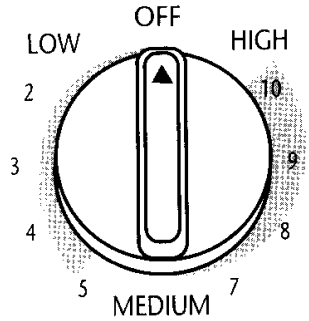
After Cooking

- ➢ Make sure surface unit is turned off.
- ➢ Clean up messy spills as soon as possible.

Other Tips

- ➢ If cabinet storage is provided directly above cooking surface, limit it to items that are infrequently used and can be safely stored in an area subjected to heat.

  Temperatures may be unsafe for items such as volatile liquids, cleaners or aerosol sprays.
- ➢ **NEVER** leave any items, especially plastic items, on the cooktop. The hot air from the vent may ignite flammable items, melt or soften plastics, or increase pressure in closed containers causing them to burst.
- ➢ **NEVER** allow aluminum foil, meat probes or any other metal object, other than a pan on a surface element, to contact heating elements.



GLASS-CERAMIC SURFACE (SELECT MODELS)

NOTES:

GLASS-CERAMIC SURFACE

- On Canadian models, the surface will not operate during a self-clean cycle.
- Cooktop may emit light smoke and odor the first few times the cooktop is used. This is normal.
- When a control is turned on, a red glow can be seen through the glass-ceramic surface. The element will cycle on and off to maintain the preset heat setting.
- Glass-ceramic cooktops retain heat for a period of time after the unit is turned off. When the HOT SURFACE light turns off (see below), the cooking area will be cool enough to touch.

  Because of the heat retention characteristics, the elements will not respond to changes in settings as quickly as coil elements.
- ***NOTE:*** Do not attempt to lift the cooktop.

CAUTION:

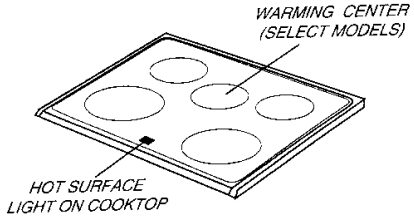
Do not use the cooktop if the glass is broken or if metal melts on to it. Call an authorized servicer. Do not attempt to repair it yourself.

COOKING AREAS

The cooking areas on your range are identified by permanent patterns on the glass-ceramic surface. For most efficient cooking, fit the pan size to the element size.

Pans should not extend more than ½ to 1-inch beyond the cooking area.

For more information on cookware, refer to **"Cooking Made Simple"** booklet.



HOT SURFACE LIGHT

The hot surface indicator light is located at the front center of the cooktop. The light will be illuminated when any cooking area is hot. It will remain on, even after the control is turned off, until the area has cooled.

WARMING CENTER
(select models)

Use the Warming Center to keep cooked foods warm, such as vegetables, gravies and oven-safe dinner plates.

Push the switch on the control panel to turn the Warming Center on and off.

NOTES:

WARMING CENTER

- All foods should be covered with a lid or aluminum foil to maintain food quality.
- When warming pastries and breads the cover should have an opening to allow moisture to escape.
- Do not use plastic wrap to cover foods. Plastic may melt on to the surface and be very difficult to clean.
- Use only cookware and dishes recommended as safe for oven and cooktop use.
- Always use oven mitts when removing food from the Warming Center as cookware and plates will be hot.
- It is not recommended to warm food for longer than one hour, as food quality may deteriorate.
- It is not recommended to heat cold food on the Warming Center.

TIPS TO PROTECT THE GLASS-CERAMIC SURFACE

- Before first use, clean the cooktop. (See Cleaning, page 13.)
- Do not use glass pans. They may scratch the surface.
- Do not allow plastic, sugar or foods with high sugar content to melt onto the hot cooktop. Should this happen, clean immediately. (See Cleaning, page 13.)
- Never let a pan boil dry as this will damage the surface and pan.
- Never use cooktop as a work surface or cutting board. Never cook food directly on the surface.
- Never use foil-type disposable containers or place a trivet or wok ring between the surface and pan. These items can mark or etch the top.
- Do not slide aluminum pans across a hot surface. The pans may leave marks which need to be removed promptly. (See Cleaning, page 13.)
- Make sure the surface and the pan bottom are clean before turning on to prevent scratches.
- To prevent scratching or damage to the glass-ceramic top, do not leave sugar, salt or fats on the cooking area. Wipe the cooktop surface with a clean cloth or paper towel before using.
- Never use a soiled dish cloth or sponge to clean the cooktop surface. A film will remain which may cause stains on the cooking surface after the area is heated.
- To retain the appearance of the glass-ceramic cooktop, clean after each use.

SURFACE COOKING, CONT.

COIL ELEMENT SURFACE (SELECT MODELS)

NOTES:

COIL ELEMENT SURFACE

- On Canadian models, the two front elements will not operate during self-clean.
- Clean cooktop after each use.
- Wipe acid or sugar spills as soon as the cooktop has cooled as these spills may discolor or etch the porcelain.

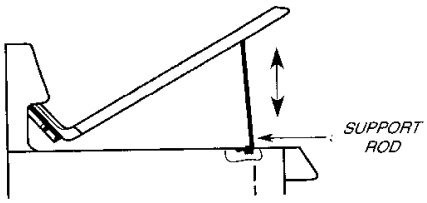
To protect drip bowl finish:

- To lessen discoloration and crazing, avoid using high heat for long periods.
- Do not use oversized cookware. Pans should not extend more than 1-2 inches beyond the element.
- When home canning or cooking with big pots, use the Canning Element (Model CE1). Contact your Maytag dealer for details or call 1-800-688-8408 to order.
- Clean frequently. (See page 13.)

LIFT-UP PORCELAIN COOKTOP

To lift: When cool, grasp the cooktop front edge. Gently lift up until the two support rods snap into place.

To lower: Hold the cooktop front edge and carefully push back on each support rod to release. Then lower the top into place.

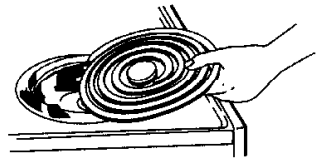


COIL ELEMENTS

➢ When an element is on, it will cycle on and off to maintain the heat setting.

➢ Coil elements are self-cleaning. Do not immerse in water.

To remove: When cool, raise element. Carefully pull out and away from receptacle.



To replace: Insert element terminals into receptacle. Guide the element into place. Press down on the outer edge of element until it sits level on drip bowl.

DRIP BOWLS

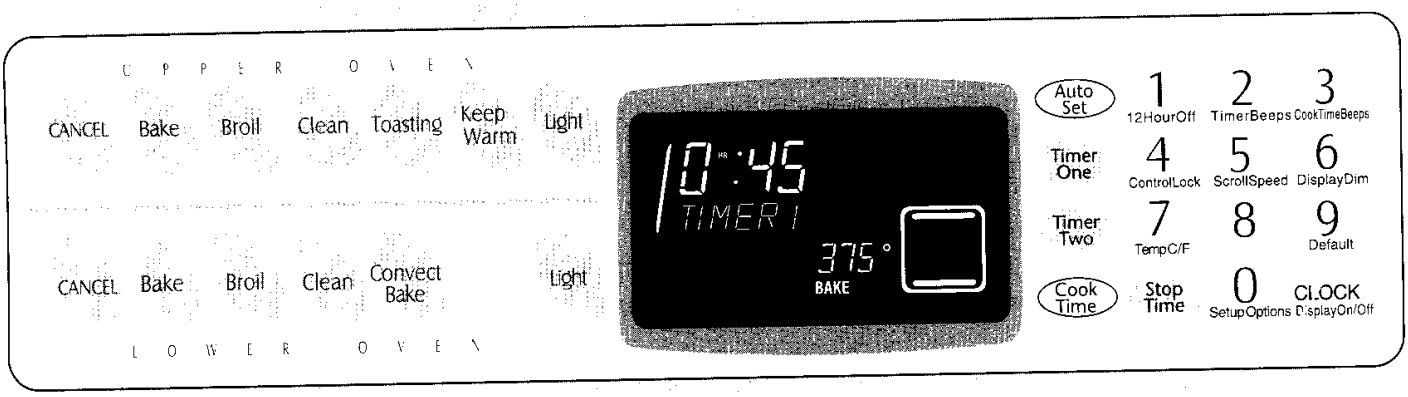
The drip bowls under each surface element catch boilovers and must always be used. Absence of drip bowls during cooking may damage wiring.

To prevent the risk of electric shock or fire, never line drip bowls with aluminum foil.

Drip bowls will discolor (blue/gold stains) or craze over time if overheated. This discoloration or crazing is permanent. This will not affect cooking performance.

OVEN COOKING

The electronic control is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Messages will scroll to prompt your programming steps. The display shows the lower oven set at 375° F and TIMER 1 set for 45 minutes. Bracket line (upper left side) coincides with message in display. Control panel shown includes Convect Bake feature.



CAUTION:

- Be sure all packing material is removed from oven before turning on.
- **Prepared Food Warning:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
- Follow the manufacturer's directions when using oven cooking bags.
- Do not use oven for storing food or cookware.

OVEN CONTROL PADS

- Press the desired function pad for the upper or lower oven.
- Press the **AUTO SET** pad or the appropriate number pad(s) to enter time or temperature.
- A beep will sound when any pad is pressed.
- A double beep will sound if a programming error occurs.
- Further instructions will scroll in display after function pads are pressed.

NOTE: The temperature or time will be automatically entered four seconds after selection.

If more than 30 seconds elapse between pressing a function pad and the **AUTO SET** pad or number pads, the function will be canceled and the display will return to the previous display.

CONTROL OPTIONS

Several control options are indicated under the number pads on the control. Factory-set options can be changed to your preferences. See page 10 for more information.

SETTING THE CLOCK

1. Press **CLOCK** pad. Indicator word TIME will flash in the display.
2. Press the appropriate number pads for the current time. (Time is in a 12-hour format.)

After a power interruption, the last clock time before the interruption will flash.

To recall the time of day when another function is showing, press **CLOCK** pad. Clock time cannot be changed when the oven has been programmed for clock controlled cooking, self-clean or delayed self-clean.

SETTING UPPER AND LOWER OVEN FUNCTIONS

CANCEL PAD

Use to cancel all programming except the Clock and Timer functions.

AUTO SET PAD

Use with function pads to automatically set:

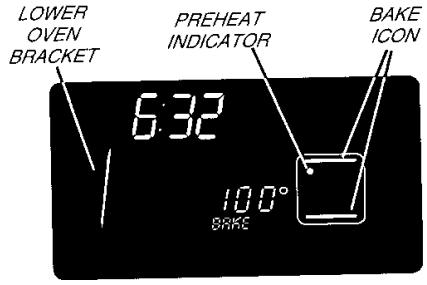
- 350° F bake temperature
- HI or LO broil
- three hours of cleaning time
- four minutes of toasting time
- 170° F keep warm temperature
- to change control options

OVEN COOKING, CONT.

BAKE PAD

Use for baking and roasting.

1. Press **BAKE** pad.
2. Press again for 350° F or press the **AUTO SET** pad. Each additional press of **AUTO SET** will raise the temperature 25° F. Or, press the appropriate number pads for the desired temperature between 100° F and 550° F.
3. When the oven turns on, a red preheat indicator will light.



4. A single beep will indicate the oven is preheated to the set temperature. The preheat indicator will turn off.
5. When cooking is complete, press **CANCEL** pad. Remove food from oven.

CONVECT BAKE PAD
(LOWER OVEN ONLY - SELECT MODELS)

1. Press **CONVECT BAKE** pad.
2. Press again for 325° F or press the **AUTO SET** pad. Each additional press of **AUTO SET** will raise the temperature 25° F. Or, press the appropriate number pads for the desired temperature between 100° F and 550° F.
3. When the oven turns on a red preheat indicator will light and the convect icon will be displayed.
4. A single beep will indicate the oven is preheated to the set temperature. The preheat indicator will turn off.
5. When cooking is complete, press **CANCEL** pad. Remove food from oven.

NOTES:

BAKING

- **If the TOASTING function is operating in the upper oven when lower oven BAKE pad and temperature are entered, the control will display HEATING DELAYED X MIN followed by WAIT. At the end of the delay the lower oven will start automatically.**
- To recall the set temperature during preheat press the **BAKE** pad.
- To change oven temperature during cooking, press the **BAKE** pad and the appropriate number pads.
- Allow 4-8 minutes for the upper oven to preheat. Allow 10-16 minutes for the lower oven to preheat.
- **Allow at least 1½-inch between the baking pan or casserole and the top element in the upper oven.** Loaf, angel food or bundt pans are not recommended in the upper oven.
- Do not use temperatures below 140° F to keep food warm or below 200° F for cooking. For food safety reasons, lower temperatures are not recommended.
- The back part of the lower oven bake element will NOT glow red during baking. This is normal.
- When baking frozen, self-rise pizzas in the upper oven, place the pizza on a cookie sheet to avoid overbrowning.
- For additional baking and roasting tips, refer to the **"Cooking Made Simple"** booklet.

CONVECT BAKING
(SELECT MODELS)

- **As a general rule, when convection baking, set the oven temperature 25° F lower than the conventional recipe or prepared mix directions. Baking time will be the same to a few minutes less than directions.**
- **When roasting meat using the convection setting, roasting times may be up to 30% less.** (Maintain conventional roasting temperatures.)
- See roasting chart in **"Cooking Made Simple"** booklet for recommended roasting temperature and times, and additional baking and convection cooking tips.

BROILING

- **If the TOASTING function is operating in the upper oven when lower oven BROIL pad is pressed, a double beep will sound and display will read TOASTING WAIT X MIN.**
- **HI** broil is used for most broiling. Use **LO** broil when broiling longer cooking foods to allow them to cook to well done stage without excessive browning.
- Never cover broiler pan insert with aluminum foil. This prevents fat from draining to the pan below.
- Expect broil times to be longer and browning to be slightly lighter if appliance is installed on a 208 volt circuit.

BROIL PAD

Use for top browning or broiling. For best results, use the broiler pan provided with your range.

1. Press the **BROIL** pad.
2. Press the **AUTO SET** pad for **HI** broil, press again for **LO** broil, or press the appropriate number pads to set desired broil temperature between 300° and 550° F.
3. For optimal broiling, preheat three to four minutes or until the broil element is red.
4. Place food in oven leaving the oven door open to the first stop position (about four inches).
5. Follow broiling recommendations in **"Cooking Made Simple"** booklet.
6. When broiling is complete, press **CANCEL** pad. Remove food and broiler pan from oven.

TOASTING PAD
(Upper Oven Only)

For toasting bread and products that are toasted in a toaster or toaster oven.

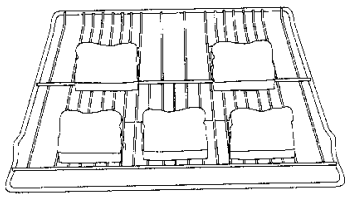
1. Press the **TOASTING** pad.
2. Press the **AUTO SET** pad to set 4 minutes of toasting time. Each additional press will increase the toasting time by 10 seconds. TOASTING will be displayed.

   Or, press the appropriate number pads to set the toasting time in minutes and seconds between 10 seconds and 10 minutes.

   Browning time may vary, watch toasting carefully to avoid over-browning.
3. The AUTO SET toasting time (4 minutes) can be changed for your convenience. To change the AUTO SET toasting time, press **TOASTING** pad, enter the desired time, then press and hold **AUTO SET** pad for several seconds. The control will beep and NEW AUTO SET ENTERED will be displayed.

   NOTE: The AUTO SET time for TOASTING can be set from 3 to 10 minutes or on select models from 10 seconds to 10 minutes.
4. If the lower oven is operating when the **TOASTING** pad is pressed, TOASTING NOT AVAILABLE - LOWER OVEN IN USE will be displayed.
5. At the end of the set toasting time, the display will read TOASTING COMPLETE and beep four times. One reminder beep will sound every 30 seconds for 5 minutes or until **CANCEL** pad is pressed or door is opened.

NOTE: For optimal results when toasting 4-5 pieces of bread or other similar items, follow diagram below for food placement.



KEEP WARM PAD
(Upper Oven Only)

For safely keeping foods warm or for warming breads and plates.

1. Press **KEEP WARM** pad.
2. Press **AUTO SET** pad for 170° F or press the appropriate number pads for temperatures between 145° and 190° F.
3. KEEP WARM and the temperature selected will be displayed when the function is active.
4. When warming is complete, press **CANCEL** pad. Remove food from the oven.

NOTES:

TOASTING

- Toasting is based on time not temperature.
- For more even browning results, preheat the oven 3-4 minutes.
- Toasting times will be shorter when the oven is hot or when repeated toasting functions are done.

KEEP WARM

- For optimal food quality and nutrition, oven cooked foods should be kept warm for no longer than 1 to 2 hours.
- For optimal food quality and color, foods cooked on the range top should be kept warm for an hour or less.
- To keep foods from drying, cover loosely with foil or a lid.
- **To warm dinner rolls:**
  - cover rolls loosely with foil and place in upper oven.
  - press **KEEP WARM** and **AUTO SET** pads.
  - warm for 12-15 minutes.
- **To warm plates:**
  - place 2 stacks of up to four plates each in the upper oven.
  - press **KEEP WARM** and **AUTO SET** pads.
  - warm for five minutes, turn off the oven and leave plates in the oven for 15 minutes more.
  - use only oven-safe plates, check with the manufacturer.
  - do not set warm dishes on a cold surface as rapid temperature changes could cause crazing.

TOASTING CHART

Food	Toast Time*/ Cold Start
Sliced White Bread	3½ - 4½ min.
Waffles (frozen)	4 - 4½ min.
Toaster Pastry (unfrozen)	3½ - 4 min.
Toaster Pastry (frozen)	4½ - 4¾ min
Tortillas (flour)	2½ - 3 min.
Toaster Breaks**, Hot Pockets**	4 - 5 min.
Bagels	4½ - 5 min.
English Muffins	3½ - 4 min.
Cheese Sandwich	3½ - 4½ min

* Toasting times are approximate and should be used as a guide only.
** Brand names are registered trademarks of the respective manufacturers.

OVEN COOKING, CONT.

COOK TIME/STOP TIME PADS

CLOCK CONTROLLED OVEN COOKING

Use to program the ovens to start and stop automatically. Cook time may be set for up to 11 hours and 59 minutes (11:59). The clock must be functioning and correctly set for this feature to work.

Both ovens may be set for clock controlled cooking. To set both ovens:

1. Set COOK TIME and bake temperatures for **both** ovens.
2. Set STOP TIME for **both** ovens.
   ➢ The words STOP TIME must be flashing in the display to set STOP TIME.

To Start Immediately and Turn Off Automatically:

1. Press **COOK TIME** pad. COOK TIME will flash. Press the appropriate number pads to enter cooking time in hours and minutes.
2. Press the upper or lower oven **BAKE** or **CONVECT BAKE** (select models) pad and select the bake temperature. COOK TIME will be displayed along with the temperature.
3. One minute before the end of the programmed cook time, the light will turn on, a beep will sound and CHECK FOOD will be displayed. Light will turn off automatically when **CANCEL** pad is pressed or after oven door is opened and closed.
4. At the end of cook time, the oven will shut off automatically, "End" and COOK TIME will be displayed and four beeps will sound.
5. Press **CANCEL** pad. Remove food from oven. If the program is not canceled, there will be 1 reminder beep every minute for up to 30 minutes.

   NOTE: The Cook Time/Stop Time reminder beeps may be changed. See Control Options (Cook Time Beeps), page 10.

To Delay the Start of Cooking and Turn Off Automatically:

1. Press **COOK TIME** pad. COOK TIME will flash. Press the appropriate number pads to enter cooking time in hours and minutes.
2. Press the upper or lower oven **BAKE** or **CONVECT BAKE** (select models) pad and select the bake temperature. COOK TIME will be displayed along with the temperature.
3. Press **STOP TIME** pad. Display shows when the oven will stop based on an immediate start.
4. Press **STOP TIME** pad again. **STOP TIME must be flashing to set the delay start time.**
5. Press the appropriate number pads to enter the time you want the oven to stop.
6. DELAY and BAKE will be displayed.
7. At the end of the delay period, COOK TIME will be displayed along with the temperature.
8. Follow steps 3-5 in preceding section.

NOTES:

- Highly perishable foods such as dairy products, pork, poultry or seafood are not recommended for delayed cooking.
- Clock controlled baking is not recommended for baked items that require a preheated oven, such as cakes, cookies and breads.

TIMER PADS

The timer(s) may be set for any time period up to 99 hours and 59 minutes (99:59).

The timer(s) operate independently of any other function and can be set while another oven function is operating. **THE TIMER DOES NOT CONTROL THE OVEN.**

1. Press the **TIMER 1** or **2** pad. TIMER 1 or 2 will flash respectively. 0HR:00 will appear in the display.
2. Press the appropriate number pads to enter desired time.
3. TIMER 1 or TIMER 2 will be displayed. If both timers are active TIMER 1 + 2 will be displayed.

   EXAMPLE: To set a timer for 5 minutes, press the **TIMER 1** pad and the number pad 5. The control will begin countdown after a four second delay.
4. The last minute of the countdown will be displayed in seconds.
5. At the end of the set time, "END" will be displayed and one four second beep will sound followed by two beeps every 30 seconds for up to five minutes. **Press the corresponding TIMER pad to cancel the beeps.**

   NOTE: The Timer reminder beeps at the end of a set time may be changed. See Control Options (Timer Beeps), page 10.

To Cancel a Set Time:

Press and hold the corresponding **TIMER** pad for several seconds. After a slight delay the time of day will appear.

OR

Press the **TIMER** pad and the "0" number pad. After a slight delay the timer will be canceled.

CONTROL OPTIONS

To Change Factory Set Default Options:

1. Control options may be changed by selecting the **Setup Options (0)** pad and the desired option pad. (See Options below.)
2. Current option will appear in the display.
3. Press the **AUTO SET** pad to change the option.
4. Press **CANCEL** pad to set the displayed option and exit the program.

OPTIONS AVAILABLE:

12 Hour Off (1)

The oven may be set to turn off after 12 hours or stay on indefinitely. The default is set to turn off after 12 hours.

Timer Beeps (2)

There are three choices for the end of "timer" reminder signals.

- ➢ One beep followed by two beeps every 30 seconds for up to five minutes (default setting).
- ➢ One beep followed by two beeps every minute for up to 30 minutes.
- ➢ One beep followed by no other beeps.

Cook Time Beeps (3)

There are three choices for the end of "clock controlled cooking" reminder signals.

- ➢ Four short beeps followed by one beep every minute for up to 30 minutes (default setting).
- ➢ Four short beeps followed by no other beeps.
- ➢ Four short beeps followed by one beep every 30 seconds for up to five minutes.

Control Lock (4)

The function pads on the control can be locked to prevent unwanted use for safety and cleaning benefits. The current time of day will remain in the display.

Scroll Speed (5)

The scroll speed of the messages in the display may be changed from FAST to MEDIUM to SLOW. The default is set for the medium speed.

Display Dim (6)

The control intensity may be changed for easier reading. The default is set for the highest intensity ********. The fewer ***** the less the intensity.

Temp C/F (7)

The temperature scale may be changed to Centigrade or Fahrenheit. The default is set for Fahrenheit.

Language (8) (select models)

The words which scroll in the display may be changed from English to French or Spanish.

Default (9)

The control can be reset to restore the factory setting for each option.

Display On/Off (Clock)

The time-of-day display may be shut off when the oven is not in a cooking or cleaning function.

Oven Temperature Adjustment

If you think the oven is operating too cold or hot, you can adjust it. Bake several test items and then adjust the temperature setting not more than 10° F at a time.

To Adjust:

1. Press the **BAKE** pad (upper or lower oven) and enter 550° F.
2. Press and hold the **BAKE** pad (upper or lower oven) for several seconds until TEMP ADJ is displayed.
3. Press the **AUTO SET** pad - each press changes the temperature by 5° F. The control will accept changes from -35° to +35° F.
4. If the oven was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15° F, the display will show -15° F.
5. When you have made the adjustment, press the **CANCEL** pad and the time of day will reappear in the display. The oven will now bake at the adjusted temperature.

OVEN LIGHTS

The oven lights automatically come on when the doors are opened. When the doors are closed, press the **LIGHT** pad (upper or lower oven) on the control panel to turn the lights on or off.

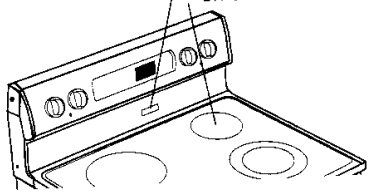
The oven lights will not operate during a clean cycle. The oven lights will come on automatically one minute before the end of a clock controlled cooking operation.

OVEN COOKING, CONT.

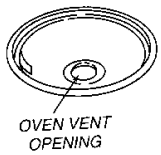
OVEN VENT

When the oven is in use, the area near the vent may become hot enough to cause burns. NEVER block the vent opening.

OVEN VENT LOCATION
- *on glass-ceramic range*
- *on coil element range*



➢ **On a coil element surface, be sure the drip bowl in the vent location has a hole in the center. Do not cover the drip bowl with aluminum foil.**



When high moisture foods are cooked in the upper oven, steam may be visible coming from the oven vent. This is normal.

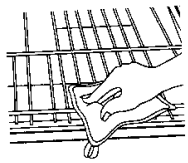
OVEN RACKS

All racks are designed with a lock-stop edge.

UPPER OVEN

➢ Is equipped with one rack and rack position.

➢ When pulling the upper oven rack out to remove or check food, grasp the **top edge** of the rack.



LOWER OVEN

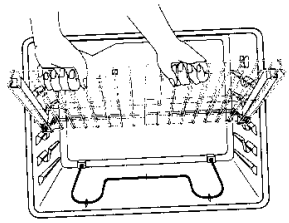
➢ **Conventional:** Is equipped with one RollerGlide™ rack and one regular flat rack (select models) or two regular flat racks.

➢ **Convection** (select models): Is equipped with one RollerGlide™ rack and two regular flat racks.

TO REMOVE OVEN RACKS:

➢ Pull rack straight out until it stops at the lock-stop position; lift up on the front of the rack and pull out.

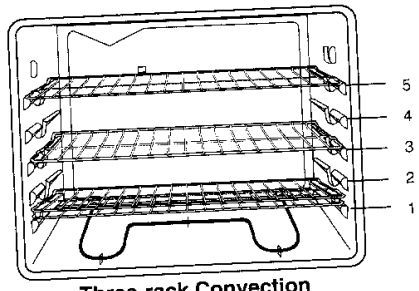
➢ For RollerGlide™ rack (select models), pull both the rack glide and rack base out together.



TO REPLACE OVEN RACKS:

➢ Place rack on the rack support in the oven; tilt the front end up slightly; slide rack back until it clears the lock-stop position; lower front and slide back into the oven.

RACK POSITIONS



Three-rack Convection Baking (Racks 1, 3 and 5)

RACK 5: (highest position)
Use for toasting bread or broiling thin, non-fatty foods.

RACK 4:
Use for two-rack baking and for broiling.

RACK 3:
Use for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods, and for broiling.

RACK 2:
Use for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes or custard pies, and two-rack baking.

RACK 1:
Use for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake, and two-rack baking.

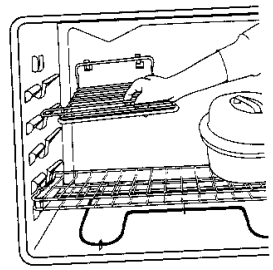
Multiple Rack Cooking:

Two rack: Use rack positions 2 and 4, or 1 and 4.

Three rack: (convection baking only, select models) Use rack positions 1, 3 and 5. (See illustration.)

HALF RACK ACCESSORY (LOWER OVEN ONLY)

A half rack, to increase oven capacity, is available as an accessory. It fits in the left, upper portion of the oven and provides space for a vegetable dish when a large roaster is on the lower rack. Contact your Maytag dealer for the "HALFRACK" Accessory Kit or call 1-800-688-8408 to order.



CARE & CLEANING

CAUTION:

- ➢ It is normal for parts of the range to become hot during a clean cycle.
- ➢ To prevent damage to oven door, do not attempt to open the door when the LOCK indicator word is displayed.
- ➢ Avoid touching cooktop, door, window, or oven vent area during a clean cycle.
- ➢ Do not use commercial oven cleaners on the self-clean oven finish or around any part of the oven as they will damage the finish or parts.

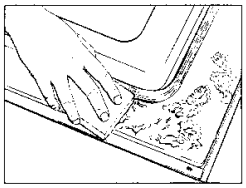
NOTES:

- ▮ To prevent damage to oven door, do not attempt to open either oven door when the LOC indicator word is displayed.
- ▮ During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning. Odors will lessen with use.
- ▮ It is normal for flare-ups, smoking or flaming to occur during cleaning if the oven is heavily soiled. It is better to clean the oven regularly rather than to wait until there is a heavy buildup of soil.
- ▮ Wipe up excess grease or spillovers to prevent flare-ups. For ease in cleaning, the bake element in the upper or lower oven can be lifted slightly (1 inch).
- ▮ As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not affect performance.
- ▮ Wipe up sugary and acidic spillovers such as sweet potatoes, tomato or milk-based sauces prior to a self-clean cycle. Porcelain enamel is acid resistant, not acid proof and may discolor if spills are not wiped up before a self-clean cycle.
- ▮ A white discoloration may appear after cleaning if acidic or sugary foods are not wiped up before the clean cycle. This discoloration is normal and will NOT affect performance.

CLEAN PAD

Use to set a self-clean cycle. **(Only one oven may be cleaned at a time. Both ovens will lock when either is being cleaned.)**

1. Clean oven frame, door frame (area outside of gasket) and around the opening in the door gasket with a nonabrasive cleaner such as Bon Ami*. These areas are not exposed to cleaning temperatures.



2. **Remove oven racks.** If racks are left in during a clean cycle, it may impair function and they will discolor. Turn off the oven light and close door.
3. Press **CLEAN** pad.
4. Press the **AUTO SET** pad for 3 hours of cleaning time, press again for 4 hours and again if 2 hours of clean time is desired.
5. CLEANING and LOC plus the clean time will appear in the display and both ovens will lock.
6. When the clean cycle is complete, CLEANED will be displayed. LOC will remain on until the oven has cooled (approx. 1 hour).
7. When the oven is cool, LOC will no longer be displayed and the door may be opened.
8. Wipe out the oven interior with a damp cloth. If soil remains it indicates the cycle was not long enough.

To Cancel Self-Clean Cycle:

1. Press **CANCEL** pad.
2. If LOC is NOT displayed, open oven door. If LOC is displayed, allow oven to cool.

To Delay the Start of a Self-Clean Cycle:

1. Follow steps 1-4 above.
2. Press the **STOP TIME** pad. STOP TIME will flash.
3. As STOP TIME flashes, press the appropriate number pads to enter the time you wish the oven to stop.
4. DELAY CLN and LOC will be displayed.
5. When the delay period is completed and cleaning begins, CLEANING, LOC and the clean time will be displayed.

CLEANING PROCEDURES

CAUTION:

- ➢ **Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.**
- ➢ To prevent staining or discoloration, clean appliance after each use.
- ➢ If a part is removed, be sure it is correctly replaced.

BROILER PAN AND INSERT

- ➢ Place soapy cloth over insert and pan; let soak to loosen soil.
- ➢ Wash in warm soapy water. Use scouring pad to remove stubborn soil.
- ➢ Broiler pan and insert can be cleaned in dishwasher.

BRUSHED CHROME

(SELECT MODELS)

- ➢ When cool, wash with soapy water, rinse and buff the surface.
- ➢ For heavier soil, use a mild abrasive cleaner such as baking soda or Bon

* Brand names for cleaning products are registered trademarks of the respective manufacturers.

CARE & CLEANING, CONT.

Ami*, rubbing with the grain to avoid streaking the surface. Rinse and buff.

➢ To prevent scratching, do not use abrasive cleaners.

➢ To restore luster and remove streaks, follow with Stainless Steel Magic Spray* (Part #20000008)**. ***Chrome will permanently discolor if soil is allowed to bake on.***

STAINLESS STEEL – (SELECT MODELS)

- ***DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH.***
- ***ALWAYS WIPE WITH THE GRAIN WHEN CLEANING.***
- **Daily Cleaning/Light Soil** — Wipe with one of the following - soapy water, white vinegar/water solution, Formula 409 Glass and Surface Cleaner* or a similar glass cleaner - using a sponge or soft cloth. Rinse and dry. To polish and help prevent fingerprints, follow with Stainless Steel Magic Spray (Part No. 20000008)**.
- **Moderate/Heavy Soil** — Wipe with one of the following - Bon Ami, Smart Cleanser, or Soft Scrub* - using a damp sponge or soft cloth. Rinse and dry. Stubborn soils may be removed with a damp Scotch-Brite* pad; rub evenly with the grain. Rinse and dry. To restore luster and remove streaks, follow with Stainless Steel Magic Spray*.
- **Discoloration** — Using a damp sponge or soft cloth, wipe with Cameo Stainless Steel Cleaner*. Rinse immediately and dry. To remove streaks and restore luster, follow with Stainless Steel Magic Spray*.

CLOCK AND CONTROL PAD AREA

➢ To activate "Control Lock" for cleaning, see page 10.

➢ Wipe with a damp cloth and dry.

➢ Glass cleaners may be used if sprayed on a cloth first. ***DO NOT spray directly on control pad and display area.***

CONTROL KNOBS

➢ Remove knobs in the OFF position by pulling forward.

➢ Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish.

➢ Turn on each element to be sure the knobs have been correctly replaced.

DRIP BOWLS – PORCELAIN (SELECT MODELS)

Porcelain may discolor or craze if overheated. This is normal and will not affect cooking performance.

➢ When cool, wash after each use, rinse and dry to prevent staining or discoloration. May be washed in the dishwasher.

➢ To clean heavy soil, soak in hot sudsy water, then use a mild abrasive cleaner such as Soft Scrub* and a plastic scouring pad.

➢ For burned on soil, remove from range, place on newspapers and carefully spray with commercial oven cleaner. (Do not spray surrounding surfaces.) Place in plastic bag and allow to soak several hours. Wearing rubber gloves, remove from bag, wash, rinse and dry.

DRIP BOWLS – CHROME (SELECT MODELS)

➢ When cool, wash after each use, rinse and dry to prevent staining or discoloration.

➢ To clean heavy soil, soak in hot sudsy water, then use a mild abrasive cleaner such as Soft Scrub* and a plastic scouring pad. Do not use abrasive cleaning agents.

ENAMEL (PAINTED) – SIDE PANELS, DOOR PANELS & HANDLES

➢ When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.

➢ For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami*. Do not use abrasive cleaners such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface.

NOTE: *Use dry towel or cloth to wipe up spills, especially acid or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.*

GLASS – OVEN WINDOWS & DOORS

➢ Avoid using excessive amounts of water which may seep under or behind glass causing staining.

➢ Wash with soap and water. Rinse with clear water and dry. Glass cleaner can be used if sprayed on a cloth first.

➢ Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.

GLASS-CERAMIC COOKTOP – (SELECT MODELS)

Never use oven cleaners, chlorine bleach, ammonia or glass cleaners with ammonia. NOTE: Call an authorized servicer if the glass-ceramic top should crack, break or if metal or aluminum foil should melt on the cooktop.

➢ Allow the cooktop to cool before cleaning.

➢ **General** – Always clean cooktop after each use, or when needed, with a damp paper towel and Cooktop Cleaning Creme (Part No. 20000001)**. Then, buff with a clean, dry cloth.

NOTE: Permanent stains will develop if soil is allowed to cook on by repeatedly using the cooktop when soiled.

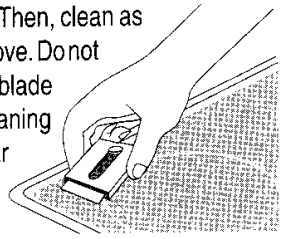
➢ **Heavy Soils or Metal Marks** – Dampen a "scratchless" or "never scratch" scrubber sponge. Apply Cooktop Cleaning Creme* (Part No. 20000001)** and scrub to remove as much soil as possible. Apply a thin layer of the creme over the soil, cover with a damp paper towel and let stand 30 to 45 minutes (2-3 hours for very heavy soil). Keep moist by covering the paper towel with plastic wrap. Scrub again, then buff with a clean dry cloth.

* Brand names for cleaning products are registered trademarks of the respective manufacturers.
** To order direct, call 1-800-688-8408.

NOTE: Only use a CLEAN, DAMP "scratchless" pad that is safe for non-stick cookware. The pattern and glass will be damaged if the pad is not damp, if the pad is soiled, or if another type of pad is used.

- **Burned-on or Crusty Soils** – Scrub with a "scratchless" or "never scratch" scouring pad and Cooktop Cleaning Creme*.

  NOTE: Hold a razor blade scraper at a 30° angle and scrape any remaining soil. Then, clean as described above. Do not use the razor blade for daily cleaning as it may wear the pattern on the glass.



- **Melted Sugar or Plastic** – Immediately turn element to LOW and scrape from hot surface to a cool area. Then turn element OFF and cool. Clean residue with razor blade scraper and Cooktop Cleaning Creme*.

OVEN INTERIORS

- Follow instructions on page 12 to set a self-clean cycle.

OVEN RACKS

- Clean with soapy water.
- Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.
- If over time, racks do not slide out easily, wipe the rack edge and rack support with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil. Likewise, place one drop of vegetable oil on rack roller.

NOTE: *Remove oven racks during a clean cycle. If racks are left in the oven, it may impair function and they will discolor.*

PLASTIC FINISHES –

TRIM & END CAPS

- When cool, clean with soap and water, rinse and dry.
- Use a glass cleaner and a soft cloth.

NOTE: *Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish.*

NOTE: *To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel.*

PORCELAIN ENAMEL –

BACKGUARD AREA, TRIM ON GLASS CERAMIC SURFACE, COOKTOP ON COIL SURFACE

Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acidic or sugary spillovers, should be wiped up immediately with a dry cloth.

- When cool, wash with soapy water, rinse and dry.
- Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping.
- Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.

MAINTENANCE

OVEN DOOR(S)

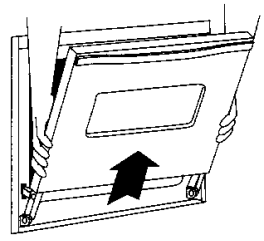
CAUTION:

- Do not place excessive weight on or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user.
- Do not attempt to open or close door or operate oven until door is properly replaced.
- Never place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.

Both the upper and lower oven doors are removable.

TO REMOVE:

1. When cool, open the oven door to the broil stop position (opened about four inches).
2. Grasp door at each side. Do not use the door handle to lift door.
3. Lift up evenly until door clears hinge arms.



TO REPLACE:

1. Grasp door at each side.
2. Align slots in the door with the hinge arms on the range.
3. Slide the door down onto the hinge arms until the door is completely seated on the hinges. Push down on the top corners of the door to completely seat door on hinges. Door should not appear crooked.

NOTE: The oven door on a new range may feel "spongy" when it is closed. This is normal and will decrease with use.

CARE & CLEANING, CONT.

OVEN WINDOW(S)

TO PROTECT THE OVEN DOOR WINDOW:

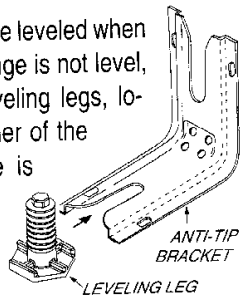
1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleaners as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys, or other objects.
3. Do not close the oven door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

LEVELING LEGS

➢ Be sure the anti-tip bracket secures one of the rear leveling legs to the floor. This bracket prevents the range from accidentally tipping.

The range should be leveled when installed. If the range is not level, turn the plastic leveling legs, located at each corner of the range, until range is level.



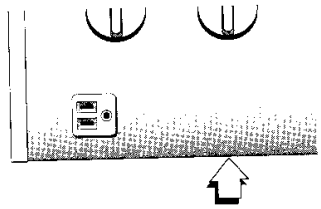
CONVENIENCE OUTLET

(CANADIAN MODELS ONLY)

The convenience outlet is located on the lower left side of the backguard.

Be sure appliance cords do not rest on or near the surface element. If the surface element is turned on, the cord and outlet will be damaged.

The convenience outlet circuit breaker may trip if the small appliance plugged into it exceeds 10 amps. To reset the circuit breaker, press the switch located on the lower edge of the backguard.



CIRCUIT BREAKER SWITCH

UPPER AND LOWER OVEN LIGHTS (SELECT MODELS)

To assure the proper replacement bulb is used, order bulb from Maytag Customer Service. Call 1-800-688-8408, ask for part number 74004458 - halogen bulb.

CAUTION:

➢ Disconnect power to range before replacing light bulb.

➢ Allow oven to cool before replacing light bulb.

➢ Make sure bulb cover and bulb are cool before touching.

TO REPLACE OVEN LIGHT BULB:

1. When oven is cool, use fingertips to grasp edge of bulb cover. Pull out and remove.
2. Carefully remove old bulb by pulling **straight out** of ceramic base.
3. To avoid damaging or decreasing the life of the new bulb, do not touch the bulb with bare hands or fingers. Hold with a cloth or paper towel. Push new bulb prongs **straight into** small holes of ceramic base.
4. Replace bulb cover by snapping into place.
5. Reconnect power to the range. Reset clock.

LOWER OVEN LIGHT

(SELECT MODELS)

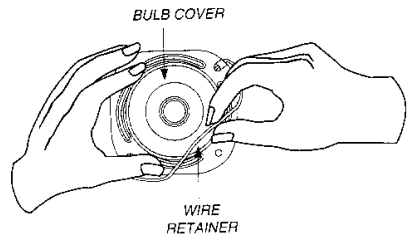
CAUTION:

➢ Disconnect power to range before replacing light bulb.

➢ Use a dry potholder to prevent possible harm to hands when replacing bulb.

➢ Be sure bulb is cool before touching bulb.

➢ Do not touch hot bulb with a damp cloth as this may cause the bulb to break.



TO REPLACE OVEN LIGHT BULB:

1. When oven is cool, hold bulb cover in place, then slide wire retainer off cover. NOTE: Bulb cover will fall if not held in place while removing wire retainer.
2. Remove bulb cover and light bulb.
3. Replace with a 40-watt appliance bulb.
4. Replace bulb cover and secure with wire retainer.
5. Reconnect power to range. Reset clock.

BEFORE YOU CALL FOR SERVICE

FOR MOST CONCERNS, TRY THESE FIRST:

- Check if oven controls have been properly set.
- Check to be sure plug is securely inserted into receptacle.
- Check or re-set circuit breaker. Check or replace fuse.
- Check power supply.

PART OR ALL OF APPLIANCE DOES NOT WORK.

NOTE: Canadian models: During a self-clean cycle, the glass-ceramic cooking surface will not operate, and the two front elements on coil element models will not operate.

- Check if surface and/or oven controls have been properly set. See pgs. 3 & 7.
- Check if oven door is unlocked after self-clean cycle. See pg. 12.
- Check if oven is set for a delayed cook or clean program. See pgs. 9 & 12.
- Upper oven may be in a toasting operation. Lower oven will operate when the toasting operation is completed.
- Check if coil element is properly installed or needs to be replaced. See pg. 5.

GLASS-CERAMIC SURFACE SHOWS WEAR.

1. Tiny scratches or abrasions.
   - Make sure cooktop and pan bottom are clean. Do not slide glass or metal pans across top. Make sure pan bottom is not rough. Use the recommended cleaning agents. See pg. 13.
2. Metal marks.
   - Do not slide metal pans across top. When cool, clean with Cooktop Cleaning Creme. See pg. 13.
3. Brown streaks and specks.
   - Spills not removed promptly. Wiping with soiled cloth or sponge. Pan bottom not clean.
4. Areas with a metallic sheen.
   - Mineral deposits from water and food.
5. Pitting or flaking.
   - Sugary boilovers that were not removed promptly. See pg. 13.

BAKING RESULTS ARE NOT AS EXPECTED OR DIFFER FROM PREVIOUS OVEN.

- Make sure the oven vent has not been blocked. See pg. 11 for location.
- Check to make sure range is level.
- Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often "drifts" and may become hotter or cooler. See pg. 10 for instructions on adjusting the oven temperature. *NOTE:* It is not recommended to adjust the temperature if only one or two recipes are in question.
- Check that oven temperature is decreased by 25° F when convect baking.
- See **"Cooking Made Simple"** booklet for more information on bakeware and baking.

FOOD IS NOT BROILING PROPERLY OR SMOKES EXCESSIVELY.

- Check oven rack positions. Food may be too close to element.
- Broil element was not preheated.
- Aluminum foil was incorrectly used. Never line the broiler insert with foil.
- Oven door was closed during broiling. Leave the door open to the first stop position (about 4 inches).
- Trim excess fat from meat before broiling.
- A soiled broiler pan was used.

OVEN WILL NOT SELF-CLEAN.

- Check to make sure the cycle is not set for a delayed start. See pg. 12.
- Check if door is closed.

OVEN DID NOT CLEAN PROPERLY.

- Longer cleaning time may be needed.
- Excessive spillovers, especially sugary and/or acidic foods, were not removed prior to the self-clean cycle.

OVEN DOOR WILL NOT UNLOCK AFTER SELF-CLEAN CYCLE.

- Oven interior is still hot. Allow about one hour for the oven to cool after the completion of a self-clean cycle. The door can be opened when the LOC indicator word is not displayed.
- Both ovens will lock when either oven is cleaned.

MOISTURE COLLECTS ON OVEN WINDOW OR STEAM COMES FROM OVEN VENT.

- This is normal when cooking foods high in moisture.
- Excessive moisture was used when cleaning the window.

THERE IS A STRONG ODOR OR LIGHT SMOKE WHEN OVEN IS TURNED ON.

- This is normal for a new range and will disappear after a few uses. Initiating a clean cycle will "burn off" the odors more quickly.
- Turning on a ventilation fan will help remove the smoke and/or odor.
- Excessive food soils on the oven bottom. Use a self-clean cycle.

STEAM COMES FROM VENT AREA.

- When high moisture foods are cooked in the upper oven, steam may be visible coming from the vent area. This is normal.

"F" PLUS A NUMBER AND THE MESSAGE: "CALL AN AUTHORIZED SERVICER OR 888-462-9824"*

- This is called a fault code. If a fault code appears in the display and beeps sound, press the **CANCEL** pad. If the fault code and beeps continue, disconnect power to the appliance. Wait a few minutes, then reconnect power. If fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.
- If the oven is heavily soiled, excessive flare-ups may result in a fault code during a clean cycle. Press **CANCEL** pad and allow the oven to cool completely, then reset the clean cycle. If the fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.

* FOR PRIORITYONE SERVICE CALL TOLL-FREE **1-888-4MAYTAG (1-888-462-9824).**

MAYTAG RANGE WARRANTY

Full One Year Warranty - Parts and Labor

For **one (1) year** from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranties - Parts Only

Second Year - After the first year from the original purchase date, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

Third Through Fifth Year - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

- ➢ **Electronic Controls**
- ➢ **Glass-ceramic Cooktop:** due to thermal breakage.
- ➢ **Electric Heating Elements:** surface, broil and bake elements on electric cooking appliances.

Canadian Residents

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

Limited Warranty Outside the United States and Canada - Parts Only

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

*The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.*

WHAT IS NOT COVERED BY THESE WARRANTIES:

1. Conditions and damages resulting from any of the following:
   - **a.** Improper installation, delivery, or maintenance.
   - **b.** Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
   - **c.** Misuse, abuse, accidents, or unreasonable use.
   - **d.** Incorrect electric current, voltage, or supply.
   - **e.** Improper setting of any control.
2. Warranties are void if the original serial numbers have bee removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
   - **a.** Correct installation errors.
   - **b.** Instruct the user on the proper use of the product.
   - **c.** Transport the appliance to the servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

IF YOU NEED SERVICE

- Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Maytag Customer Assistance at 1-888-462-9824, USA to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIR® Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-888-4Maytag for PriorityOne Service (1-888-462-9824).**

  U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

  NOTE: When writing or calling about a service problem, please include the following information:

  - **a.** Your name, address and telephone number;
  - **b.** Model number and serial number (found behind the backguard);
  - **c.** Name and address of your dealer or servicer;
  - **d.** A clear description of the problem you are having;
  - **e.** Proof of purchase (sales receipt).
- User's guides, service manuals and parts information are available from Maytag Appliances Sales Company, Maytag Customer Assistance.